



**DOUGLASTON**  
— M A N O R —

## MANOR MENU

*COCKTAIL HOUR INCLUDES:*

### BUTLER STYLE PASSED HORS D'OEUVRES

-SPICY MEATBALLS / MARINARA -BBQ SAUSAGE / CAROLINA GLAZE -SESAME CHICKEN / GINGER SOY GLAZE  
-FRANKS IN A BLANKET / HONEY MUSTARD -HOUSEMADE PIZZA 'MARGHARITA'  
-TOSTONES 'N' GUACAMOLE / -QUESO QUESADILLA / SALSA GLAZE /

### TUSCAN ANTIPASTO TABLE

HERB GRILLED VEGGIES / MUSHROOMS / ARTICHOKE / ROASTED PEPPER  
PARMA PROSCIUTTO / SOPPRESSATA  
CHEESE BOARD: SWISS / CHEDDAR / FONTINA  
FRESH MOZZARELLA & TOMATO SALAD / OLIVE MEDLEY / BRUSCHETTA

## COCKTAIL HOUR STATIONS (DEPENDS ON AMOUNT OF GUESTS)

### THE CARVERY / CHOOSE 2

SLOW ROASTED TURKEY BREAST  
SMOKED COUNTRY HAM  
ITALIAN ROAST BEEF // GRILLED PORK LOIN  
NEW YORK STYLE CORNED BEEF  
GRAVIES // SAUCES // ACCOMPANIMENTS //

### MEDITERRANEAN

SPANIKOPITA / MINI SPINACH QUICHE  
FALAFAL / TAHINI / TZATZIKI  
IRANIAN SKEWERED GROUND CHICKEN KEOBS  
ONION & PARSLEY  
ORZO SALAD  
HUMMUS & PITA CHIPS

### ITALIANISSIMO

CALAMARI 'FRA DIAVOLO'  
MARINARA / CHILIES / PARSLEY  
BAKED EGGPLANT 'ROTOLO'  
RICOTTA / MOZZARELLA / POMODORO  
SAUSAGE 'N' PEPPERS  
CARMELIZED ONIONS / TOMATO / BASIL

### MASHED POTATO BAR

SWEET ONION MASHED / IN A MARTINI GLASS  
FIXINS' CHEESE / BACON / CHIVES / SOUR CREAM  
& CORN.

### TUTTA PASTA

FUSILLI 'PUTTANESCA'  
OLIVES, CAPERS, SPICY MARINARA  
TORTELLINI 'PANNA'  
PROSCIUTTO, PEAS, ALFREDO

### SOUTH OF THE BORDER

BLACKENED STEAK & CHICKEN 'FAJITAS'  
GUACAMOLE / SALSA / SOUR CREAM / QUESO  
CRISP PLAINAINS & BEEF EMPANADAS

### FORTUNE COOKIE

SWEET 'N' SOUR CHICKEN  
GINGER BEEF TERIYAKI  
SHANGHAI SESAME NOODLES

### SEAFOOD RAW BAR- MARKET PRICE

AN EXTRAVAGANT DISPLAY OF ICED SHELLFISH,  
SHRIMP COCKTAIL, SEAFOOD SALAD, LITTLE NECK  
CLAMS & OYSTERS ON THE 1/2 SHELL SERVED WITH  
ALL NECESSARY ACCOMPANIMENTS

## 3 COURSE DINNER

### DUET APP (SELECT ONE)

CAPRESE // CAPONATA	FRESH MOZZ, BASIL, EVOO, ROAST EGGPLANT, BABY ARUGULA
PROSCIUTTO // MELONE	PARMA HAM, HONEYDEW, GRANA, GREENS, BALSAMIC
ASPARAGUS // RAVIOLI	ASPARAGUS GRATIN, ASIAGO RAV, PESTO DRIZZLE
MUSHROOM // RISOTTO	ROAST CREMINI, SHALLOTS, ARBORIO, PECORINO
BACON // MAC N CHEESE	CRISP HICKORY SMOKED, CHEDDAR, HERBED PANKO

- **HOT ANTIPASTO INDIVIDUALLY SERVED + 15. P/P+TAX**  
EGGPLANT ROLLATINI, SHRIMP, STUFFED MUSHROOMS, FRIED CALAMARI

### ENTREES (SELECT BEEF/CHICKEN/FISH/VEG)

CHATEAUBRIAND / SLICED FILET MIGNON / CHIANTI-ROSEMARY GLAZE

RED WINE BRAISED BEEF / SLOW BRAISED, POTATO CROQUETTE

TRI TIP STEAK / GRILLED, CHIANTI-ROSEMARY GLAZE

PRIME RIB / SLOW ROASTED / 'AU JUS' BORDELAISE

NY STEAK / GRILLED / PEPPERCORN SAUCE

BEEF SHORT RIB / SLOW BRAISED / SAGE, CABERNET SAUCE

#### CHICKEN BREAST ALL NATURAL

FIorentINA STUFFED/ SPINACH / FONTINA / MARSALA-MUSHROOM SAUCE

AL MATTONE ROASTED CORNISH HEN / SPICE RUBBED / NATURAL 'JUS'

AVELLINO PROSCIUTTO / MOZZARELLA / SPINACH /

CHICKEN PICCATA LEMON, CAPERS / VINO BLANCO

SEA BASS VELVETY BEURRE BLANC SAUCE/ WHITE WINE, BUTTER, LEMON

STUFFED SEA BASS / SHRIMP & CRAB FILLING / CITRUS-THYME SAUCE

SHRIMP SCAMPI / VINO BIANCO, PARSLEY, GARLIC, PAPRIKA

ATLANTIC SALMON / DIJON MUSTARD SAUCE

CRISP TOFU / MUSHROOM SAUTÉ, VEGGIES

EGGPLANT ROTOLO / MOZZARELLA, RICOTTA, POMODORO

VEGGIE NAPOLEON / FONTINA, BALSAMIC DRIZZLE

VEGGIE MEDLEY & POTATO DU JOUR WITH EACH ENTREE

THE FINAL TOUCH  
WEDDING CAKE BY HOST

*ICE CREAM SUNDAE BAR BY DOUGLASTON MANOR*



## 2023/2024 UPGRADES

Hot Anti Pasto 16.pp+Tax (Stuffed Mushrooms, Shrimp, Clams, Calamari)

Seafood Bar w/Clams 25.pp+Tax, w/ Oysters ( Mkt. price to be determined)

Seafood Bar 28.pp+Tax, w/Lobster ( Mkt. price to be determined)

Sushi Station 25.pp+Tax

Sushi Passed 15.pp+Tax

Chocolate Fountain 1,500.+Tax

Ice Cream Sundae Bar 8.pp+Tax

HOD 12.pp+Tax

Tuscan Table 11. +tax

Carving Station 13.pp+Tax

Bottled Beer 6.pp+Tax

Bottled Wine (Red & White) 12. +Tax

Viennese 22./ 38.pp+Tax Extra Hour

Expresso/ Cappuccino per person 6.pp+Tax

Cordial Bar \$9. p/p+ Tax

Candy Table 10.pp+Tax

Pastries/Cookies per Table 80.+Tax

Fruit Platters per Table 80.+Tax

Bridal Suite 400. Per Additional Hour

Ceremony 2,000.+Tax

Valet Parking 250.+Tax per valet person per every 50 guests

Overtime: Romantica 3,000.00, Bella Vista & Conservatory 2,000.00, Terrace & Regina 1,800.00.



## Distinctive Touches

~Personal Bridal Suite

~Bridal Attendant

~Maitra D'

~Captain

~White Glove Service

~Elegant Linens

~Personalized Menu

~Coat Check

~Handicap Access